

SHARE SOME LOVE ON



♥ VALENTINE'S
DAY

SHARED PLATTER TO START ^{GFO}

Oysters two ways: Oysters Kilpatrick | Oysters with Champagne butter sauce
Chorizo & smoked cheddar arancini balls on a rich tomato sauce finished with fresh parmesan
Garlic buttered Moreton Bay bugs

MAINS (CHOOSE ONE EACH)

**SOUS VIDE 250G
BEEF EYE FILLET** ^{GF/DF}

Char grilled to your liking, served with wagyu fat roast potatoes, roasted Lockyer Valley beets, asparagus & onion rings, finished with grande jus

**CRISPY SKINNED
CHICKEN SUPREME** ^{GF}

Stuffed with double cream brie & avo, served with sweet potato gratin, oven roasted roma tomatoes & asparagus, finished with garlic cream sauce

**PAN FRIED SALMON
FILLET**

Served with caper & dill mash, roasted baby carrots & broccolini, finished with truffled hollandaise, capsicum & sesame garnish

SHARED DESSERT ^{V/GFO}

Housemade chocolate box filled with chocolate mousse, choc mud chunks, fresh raspberries & choc fudge sauce, finished with berry coulis, edible flowers & strawberry ice cream

Shared Platter & Mains | Vegetarian or Vegan options are available with advance notice

V Vegetarian | GF Gluten free | GFO Gluten free option available - please request | DF Dairy free

THURSDAY 14 FEBRUARY

\$80 per couple | See portersplainland.com.au for tickets

**PORTERS
PLAINLAND**
HOTEL 